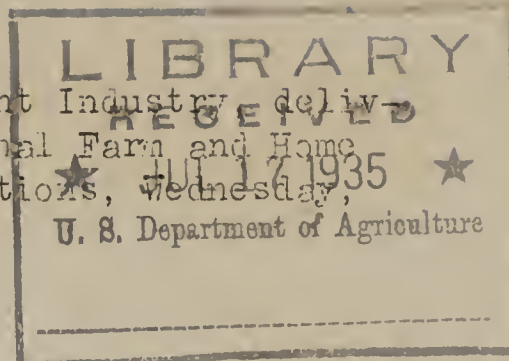


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THE GARDEN CALENDAR

A radio discussion by W. R. Beattie, Bureau of Plant Industry, delivered in the Department of Agriculture period of the National Farm and Home Hour broadcast by a network of 50 associate NBC radio stations, Wednesday, June 26, 1935.



Hello folks.

According to a report issued by the workers in the Bureau of Agricultural Economics as of June 22 there will probably not be a shortage of any of the important truck crops. The season has been about one or two weeks late in most parts of the country, but the reports indicate that vegetable crops generally are in better than average condition. Cold weather retarded the truck crops in some sections but recently, according to the report, the crops have made good growth and the shipments have been about up to normal.

Miss Van Deman has given you numerous suggestions and a lot of information about canning fruits and vegetables and so today I want to have a word about the production of the various crops for canning and for winter storage. I was in the home of a young couple the other evening and the wife was very proudly showing jar after jar of canned peas that had been canned in a steam pressure outfit that very day. On the floor nearby there was a crate of strawberries ready to be turned into strawberry jam the following day. For the past week at our house we have been busy seeding and canning cherries for next winter's pies. The numerous jars of strawberry preserves are stored away and currant jelly making is the present order of the day at our house. I don't know--perhaps we are a little old-fashioned in our ideas about canning and preserving, also about storing fruits and vegetables for winter use at our house, but I notice that the folks who visit us seem to enjoy those home grown and home-made products.

Right now is the time to plant certain crops for late summer and fall use and for storage. Take cabbage for example. Throughout the northern sections cabbage can be planted this week or next, provided you can get the plants, and if everything goes along all right you will have a supply of nice hard heads of cabbage for making kraut or for storing. I like kraut especially when it is served with a slice or two of nice boiled ham, and kraut is comparatively easy to make provided you have good firm cabbage to make it of. In planting cabbage for fall use and for storage I would suggest that you use the Wisconsin Hollander or one of those new Wisconsin strains that are immune to the Yellows disease.

Now is a good time to make a rather large planting of tomatoes for late summer use and for canning. By the way, I believe it will pay many of you folks who have gardens to plant some very late tomatoes so that you can have a supply of green tomatoes for storing. I know of some folks who nearly always have ripening tomatoes right up until Christmas. One year we had them on through the holidays and into January. Just before frost we gather the green tomatoes and spread them on shelves in the cellar where the temperature is about 55 or 60 degrees and there the green tomatoes gradually ripen. Of course, some of them spoil, but we usually have all the fresh tomatoes we can use until holidays. It goes without saying that we can plenty of tomatoes during the summer, in fact we usually have two years supply on hand at the beginning of the winter.

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You folks who have steam pressure canners should make one or two plantings of snap beans for canning. Take my advice and do not attempt to can beans or peas if you do not have a steam pressure outfit, but with a good steam outfit and one of those little hand sealers for tin cans the canning of beans, peas and corn is just as easy as falling off a log.

Speaking of corn, and I mean sweet corn, if you keep up your plantings at intervals of two or three weeks you can have a supply for your tables and for canning right up until frost. I have a neighbor out here in Maryland, I think I have told you about his method before, but it will bear repeating. This man has an acre or two of ground near the house on which he grows corn, tomatoes, melons, beans and other vegetables for home use and he follows the practice of making a planting of corn about every two weeks until the first of August. He invariably has sweet corn right up until frost and when he sees a heavy frost coming he cuts the sweet corn fodder and all and places it in shocks where the ears of fresh corn will remain fresh and good to eat for a couple of weeks longer.

Carrots, beets, and parsnips can be planted now for fall use and for storage. It is a little too early for planting turnips in most sections, but it is well to have the turnip seed on hand and be ready to plant when the proper time arrives for your locality. Those late planted root crops are usually fresher and more tender for storage than where they are planted early and remain in the ground all summer.

I find that it pays to take a chance on late plantings of a number of the garden crops, the frost may catch your latest plantings of beans or corn, but if they mature they add so much to your living. You folks in the south are still planting sweet potatoes and later you can plant a whole line of garden vegetables for fall and early winter use. I want to emphasize the point that where you are growing products for canning that it requires good products to make a good grade of canned goods. Don't think for a moment that there is any magic about canning that improves quality and you do not get anything out of a can that is better than what you put into it. The place to get the quality is in the garden and that depends on the way you grow your crops.